

## 1. PRODUCT IDENTIFICATION

**PRODUCT NAME:** Lemon powder

**LEGAL NAME:** Citrus sp.

**CODE:** LIM-01

**ORIGIN:** Spain

**LOT FORMAT:** LIM-01 / XXX / AA (cotrrrelativo product number and year)

**PRODUCT DESCRIPTION:** 100% natural dehydrated and ground. It is a perennial, often thorny tree, which can reach four meters in height, with many branches open cup, fruit bacciforme in hesperidium with up to 18 cores (gores).

**EXPECTED USE:** For use in food and nutraceutical industry.

**RESTRICTIONS OF USE:** No restrictions for the entire population.

**FORMAT:** Powder

**TYPE OF PACKAGING:** Plastic food use (25 kg and Big Bags)

## 2.MANUFACTURER INFORMATION

**COMPANY NAME:** Agrosingularity

**CIF :** B05545231

**ADDRESS:** Avenida del Rocío 16, 3E

**E-MAIL:** info@agrosingularity.com

**Nº SANITARY REGISTRY:** 21.034023/MU

## 3. PHYSICO-CHEMICAL PARAMETERS

**NET WEIGHT:** 25 kg

### ORGANOLEPTIC PARAMETERS

**COLOR** Powder characteristic yellow product and variety.

**TASTE** Slightly acidic.

**FLAVOR** Acid, characteristic of the product.

**TEXTURE** Powder

**FUNCTIONAL** Sabor | Color | Aroma | texturizing | Antioxidant | Preservative

**APPLICATIONS** Bakery |Drinks |Soups | Snacks | Health | Food & Beverages Blenders

### PHYSICOCHEMICAL CHARACTERISTICS

**GRANULOMETRY** > 95% by 40 mesh

**STRANGE BODIES** Absence

## 4. POLLUTANT PARAMETERS

POLLUTANT	LIMIT	SAMPLES	METHOD	FREQUENCY
Phytosanitary (Regulation 396/2005)	< LMR UE			
<b>Observaciones:</b> Minimum: N / A				
Heavy metals (Regulation 1881/2006)	<			
<b>Observaciones:</b> Minimum: N / A				
Humidity	< 10 %			
<b>Observaciones:</b> Minimum: N / A				
Ashes	< 10 %			
<b>Observaciones:</b> Minimum: N / A				
polyphenols				
<b>Observaciones:</b> Minimum: 3% Maximum: N / A				

## 5. MICROBIOLOGICAL PARAMETERS

MICROBIOLOGY	LIMIT	SAMPLES	METHOD	FREQUENCY
Salmonella spp	Not detected / 25 g			
Escherichia coli	≤10 CFU / g			

## 6. CONDITIONS OF CONSERVATION AND TRANSPORT

**CONSERVATION TEMPERATURE:** ≤ 25 °C

**TRANSPORT TEMPERATURE:** ≤ 25 °C

**OBSERVATION:** Storage and transport temperature regulated, not exceed 25 ° C.

## 7. HOW TO USE

Direct product or recipe ready to mix with other ingredients application.






## 8. ADDITIONAL INFORMATION AND STATEMENTS

**USEFUL LIFE STATEMENT:** 24 months from the date of manufacture.

**GMO DECLARATIONS:** THIS PRODUCT DOES NOT CONTAIN OGMS

**IONIZED STATEMENT:** Non ionized product

## 9. DECLARATIONS OF ALLERGENS

<b>CI</b>	<b>ALLERGEN CONTAINED IN THE INGREDIENT</b>	<b>T</b>	<b>ALLERGEN TRACES</b>
	CEREALS CONTAINING GLUTEN  <input type="checkbox"/>		CRUSTACEANS OR PRODUCTS BASED ON CRUSTACEANS  <input type="checkbox"/>
	EGGS AND EGG-BASED PRODUCTS  <input type="checkbox"/>		FISH AND FISH PRODUCTS  <input type="checkbox"/>
	PEANUTS AND PRODUCTS BASED ON PEANUTS  <input type="checkbox"/>		SOY AND SOY PRODUCTS  <input type="checkbox"/>
	MILK AND ITS DERIVATIVES (INCLUDING LACTOSE)  <input type="checkbox"/>		NUTS  <input type="checkbox"/>
	CELERY AND DERIVATIVES  <input type="checkbox"/>		MUSTARD AND ITS DERIVATIVES  <input type="checkbox"/>
	SESAME GRAINS AND PRODUCTS BASED ON SESAME GRAINS  <input type="checkbox"/>		SULPHUROUS ANHYDRIDE AND SULPHITES IN CONCENTRATIONS OF 10 MG / KG OR LITER EXPRESSED IN SO <sub>2</sub>  <input type="checkbox"/>
	LUPINS AND DERIVATIVES  <input type="checkbox"/>		MOLLUSKS  <input type="checkbox"/>

## 10. NUTRITIONAL INFORMATION

<b>NUTRITIONAL VALUES</b>	<b>PER 100g</b>
ENERGY	1095.7 kJ / 264 kcal
FATS	0.7 g
CARBOHYDRATES	36.2 g
FIBRE	53.4 g
PROTEINS	1.6 g

## 11. COMPLIANCE WITH THE LEGISLATION

- CONSUMER INFORMATION: Regulation (EC) 1169/2011, of the 25 October 2011 on the provision of food information to consumers.
- FOOD SAFETY: Law 17/2011, of July 5, 2011, food security and nutrition.
- REGISTRATION SANITARY: Royal Decree 191/2011, of February 18, 2011, on Registration of Business Health Food and food.
- Chemical pollutants: Regulation (EC) 1881/2006 of 19 December 2006 laying down maximum levels for certain contaminants is set in foodstuffs.
- MICROBIOLOGICAL CRITERIA: Regulation (EC) 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.
- PESTICIDES: Regulation (EC) 396/2005 of 23 February 2005 concerning the maximum residue levels of pesticides in food and feed of plant and animal origin and amending Directive 91/414 / EEC of the Council.
- MATERIALS IN CONTACT WITH FOOD: Regulation 1935/2004 (EC) of 27 October 2004 on materials and articles intended to come into contact with food.
- FOOD HYGIENE: Regulation (EC) 853/2004 of 29 April 2004 on the hygiene of foodstuffs.
- Water: Royal Decree 140/2003 of 7 February 2003 establishing health criteria for the quality of water for human consumption.
- FOOD SAFETY: Regulation 178/2002 (EC) of 28 January 2002, by which the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures relating to security are fixed food.